Voluntary Report - Public distribution

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Japan

Sanitary/Phytosanitary/Food Safety

Memo to Japanese quarantine stations regarding salmonella in U.S. tomatoes

2008

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Report Highlights:
The Ministry of Health, Labor and Welfare (MHLW) of the Japanese Government has issued a notification to quarantine offices that U.S. and Mexican fresh tomatoes and processed products containing raw tomato ingredients that have not been heated need to check the type of tomato and the area produced due to the recent salmonella incidence in the United States.

Includes PSD Changes: No
Includes Trade Matrix: No
Trade Report
Tokyo [JA1]
[JA]

Executive Summary

Japanese quarantine offices are instructed by the Ministry of Health, Labor and Welfare (MHLW) to check for salmonella in fresh tomatoes and processed products containing raw tomato that has not been heated arriving from the United States and Mexico. In accordance with the recent FDA announcement, if U.S. tomatoes are arriving in Japan and are harvested in a state that is NOT listed in the FDA's list, quarantine officials will instruct Japanese importers to heat tomatoes and its processed products before using. This measure follows information on the recent salmonella outbreak in the United States. This is only a reminder to Japanese importers and is not subject to any inspections or testing.

During this time of the year most if not all tomatoes being imported from the United States are from California.

Provisional translation of the office note released from MHLW to quarantine stations is noted fellow.

(Provisional Translation)

Office memo
July 9, 2008

To quarantine Stations

Ministry of Health, Labor and Welfare
Office of Import Food Safety

Regarding handling of U.S. and Mexican tomatoes and their processed products.

In our office memo of July 2, 2008 on the above stated subject, we listed the types and states (or counties) that have harvested tomatoes that are <u>NOT</u> affected by the recent salmonella outbreak in tomatoes in the United States. Please be informed that states that are not affected by the salmonella outbreak have expanded; updated information is as follows. (The states underlined are newly added in *1)

We request that you confirm with Japanese importers the area of production in the United States and the intended serving style of tomatoes and processed products (used as an ingredient and not heated) in Japan. In case of imported tomatoes and its processed products that do not fall into the category listed below, please advise the importer that tomatoes must be heated before using.

Also, this memo will supersede the memo issued on July 2, 2008.

Note

1. Cherry tomatoes
2. Grape tomatoes
3. Tomatoes on the vine
4. <u>Red plum tomatoes *1</u>
5. <u>Red Roma tomatoes *1</u>
6. <u>Red round tomatoes *1</u>

*1:   4, 5 and 6 (Red plum, Red Roma and Red round tomatoes) are limited to tomatoes grown and harvested in the states (and counties) listed below.

- Alabama
- Arkansas
- Arkansas
- California
- Colorado
- Connecticut
- Delaware
- District of Columbia
- Florida *2
- Georgia
- Hawaii
- Illinois
- Indiana
- Iowa
- Kansas
- Kentucky
- Louisiana
- Maine
- Maryland
- Massachusetts
- Michigan
- Minnesota
- Mississippi
- Missouri
- New Hampshire
- New Jersey
- New Mexico
- New York
- Nebraska
- Nevada
- North Carolina
- Ohio
- Oklahoma
- Pennsylvania
- Rode Island
- South Carolina
- Tennessee
- Texas
- Uta
- Vermont
- Virginia
- West Virginia
- Wisconsin
- Mexico

*2 : For the State of Florida, shipments are acceptable for tomatoes that are harvested in the following counties with a certificate issued by the State of Florida.

- Jackson

- Gadsden
- Leon
- Jefferson
- Madison
- Suwannee
- Hamilton
- Hillsborough
- Polk
- Manatee
- Hardee
- DeSoto
- Sarasota
- Highlands
- Pasco
- Sumter
- Citrus
- Hernando
- Charlotte

(End of Translation)